



Pencarrow Sauvignon Blanc 2025

A crisp, clean Sauvignon Blanc with lush, vibrant fruit.

COLOUR

Pale lemon, bright and clear

AROMA

Exquisitely expressive nose showing passionfruit, orange blossom, apple, nettle and pink grapefruit with a hint of musk.

PALATE

Crisp, dry and bracingly refreshing, the palate is generous and layered with a long mouthwatering finish. A classic Kiwi, cool-climate Sauvignon, showcasing the Martinborough style.

AGING POTENTIAL

Best when young, enjoy through 2028.

FOOD PAIRING

A perfect match for pan or deep-fried snapper, sashimi or green-lipped mussels.

TECHNICAL DETAILS

Picking Date: March 2025
Bottling Date: July 2025
Alcohol: 13.0%
pH: 3.12
T.A: 7.4
Residual Sugar: 3 g/L
Vegan.

WINEMAKER

Guy McMaster

VITICULTURE

95% of the fruit from our Woolshed vineyard the balance from Pencarrow vineyard.

WINEMAKING

The fruit is harvested and gently crushed to tank, cold settled over 2 days and racked to tank and fermented leaving 3g/litre of residual sugar giving added weight and texture to the wine. The wine then spends a further 3 months on lees before bottling.



PALLISER ESTATE
